

BAY OF FIRES

Chardonnay *CHCH ONLY* 2016



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	TASMANIA		
Vintage:	2016		
Volume:	750ml		
Vineyard:	The Bay of Fires wines were born of a desire to showcase the best possible cool climate varietal wines Tasmania can offer, combining fruit intensity, refinement and persistence of flavour. The 2013 Chardonnay represents the continued evolution of this wine as we explore and develop vineyard resources. Our philosophy is to nurture elegance and develop ripe flavour profiles.		
Vinification:	2013 was a challenging but highly successful vintage. A warm dry start to spring with some moderate frost pressure finished warmer and drier than average. Diligent irrigation kept our vineyards fresh throughout the dry and warmer than average summer. Slightly warmer conditions with just above average yields drew a strong comparison to the great 2008 and 2010 vintages. The highlight of 2013 vintage without a doubt being Chardonnay Here at Bay of Fires Winery our philosophy on Chardonnay productio		
Appearance:	Medium straw in colour with a green hue.		
Bouquet:	This wine displays intense aromas of nectarine and peach.		
Palate:	Toasty oak with a hint of lemon will also feature in the wine whilst young and flinty mineral characters from wild ferment are also evident. This Chardonnay exhibits a smooth delicate palate with a mineral lemony acidity. Flavors of stone fruit and citrus interplay with creamy toast characters in this highly complex, flavorful wine.		
Food Match:	HEAVY CHICKEN/PASTA		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.13
Residual Sugar:	2.42	Packaging:	1 x 750ml
Titrateable Acidity:	7.2 g/l	Hancocks Product:	24201